

INFORMATION LETTER

Not for
Publication

NATIONAL CANNERS ASSOCIATION

For Members
Only

No. 1381

Washington, D. C.

April 5, 1952

Room Requirements For 1953 Convention

The N.C.A. is anxious to obtain an estimate of room requirements of its members for the 1953 Convention in Chicago. A request for this information went out this week to the membership and it is urged that the specific information on the number of each type of room required be promptly supplied on the return postcards that were enclosed so that tabulation of the data can be made at Association headquarters no later than April 10.

At Atlantic City it was agreed that the next Convention will continue the 45-year-old pattern of bringing the membership of the sponsor associations together simultaneously. Although departmentalization and staggering of attendance have been tried, the simultaneous type of Convention has been found to offer the greatest amount of satisfaction and interest for all groups involved.

This does, however, create an unusually heavy demand on room facilities, and for that reason the total of member room requirements is important now so as to permit an equitable allotment of the Chicago hotel commitments to the various groups. The same data is being gathered from their members by the other sponsor associations and will be pooled for use at a meeting of the three associations in mid-April to consider Convention allotments.

Citrus Advisory Committee

The RMA Citrus Fruit Advisory Committee has submitted a list of research problems to the U. S. Department of Agriculture that it recommends for first attention.

The recommendations culminate an extensive review of research and related service activities now being carried on, and an inspection of both state and federal establishments for citrus research at different places in Florida,

(Please turn to page 149)

1952 Set-aside Orders

Set-aside orders establishing the amount of the 1952 pack of canned fruits and vegetables to be set aside for government use were issued this week by the Production and Marketing Administration, USDA. Both orders were effective April 3.

The 1952 set-aside orders constitute revisions of DFO 2, Sub-Order 1, covering canned vegetables, and DFO 2, Sub-Order 2, covering canned fruits. The orders were published in the *Federal Register* of April 4 and have been reproduced by N.C.A. as a Supplement to this issue of the INFORMATION LETTER.

The set-aside procedure for 1952 differs only in minor detail from that of last year. The percentages of the base packs to be set aside and reserved for the government amount to approximately 7.7 percent of the base period packs of the canned fruits and to approximately 8.5 percent of the base periods of the canned vegetables covered in the orders, PMA said.

Following are the set-aside percentages for 1952 and requirements in terms of standard cases:

Vegetables:	Set-aside (percent- age)	Require- ments (cases 24/2)
Asparagus	5.0	209,200
Lima beans	0.5	413,200
Green or wax beans	7.2	1,597,500
Carrots	18.5	453,100
Sweet corn	7.2	1,749,300
Green peas	7.4	1,938,100
Pumpkin	8.3	152,900
Sweet potatoes	33.3	1,484,100
Tomatoes	9.0	2,058,800
Tomato catsup	6.5	668,800
Tomato paste	4.7	245,500

Fruits:	Set-aside (percent- age)	Require- ments (cases 24/2½)
Apples	5.8	288,900
Apple sauce	5.1	409,900
Apricots	16.7	655,000
Blackberries	27.1	97,100
Blueberries	13.5	80,800
RSP cherries	10.4	382,400
Sweet cherries	8.7	48,000
Kadota figs	35.7	307,800
Fruit cocktail	6.0	447,300
Peaches	6.6	1,127,800
Bartlett pears	6.6	400,700
Pineapple	6.0	778,500
Purple plums	11.4	219,700

The Sub-Orders list preferred types, styles, grades, and container sizes. For most of the canned foods subject

to set-aside, 75 percent of requirements are preferred in No. 10 cans.

In the course of his 1952 production—as in 1951—each canner is required to set aside one-half of his set-aside quota for each commodity by the date on which the pack of that commodity is 40 percent completed; and to set

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Glass Containers Removed From Inventory Control by NPA

Glass containers were removed from inventory control by an amendment to NPA Reg. 1, issued April 2.

The amendment eliminates the requirement, with respect to glass containers, that inventory stocks be held to no more than a "practicable minimum working inventory" (see INFORMATION LETTER of Sept. 23, 1950, page 281).

Under the amendment, "packers may purchase packaging closures in carload or truckload lots provided deliveries of any size or type of packaging closures are not received or accepted until inventory of the particular size or type is less than a practicable minimum working inventory."

Cans remain under inventory control under provisions of Section 5 of the can order, M-25.

Defense Production Act

Congressional consideration of legislation to amend and extend the Defense Production Act has been postponed indefinitely. Both the Senate and House Committees on Banking and Currency cancelled the hearings scheduled this week, and have made no announcement yet on future action.

PERSONNEL

Dr. Mahoney Speaks before American Chemical Society

Dr. C. H. Mahoney, Director of the N.C.A. Raw Products Research Bureau, participated this week in a symposium on "Significance of Pesticide Residues" held in connection with the 121st national meeting of the American Chemical Society.

The symposium was held before the Division of Agricultural and Food Chemistry. The title of Dr. Mahoney's paper was "Significance of Flavor Changes in Food Products."

The A.C.S. meeting was held in Milwaukee. The symposium was held April 1-3.

All of the papers presented in the symposium will be published by the American Chemical Society this summer in the series "Advances in Chemistry."

National Meat Canners Assn.

The National Meat Canners Association elected the following officers at the association's annual meeting:

President—Ralph Keller, George A. Hormel & Co., Chicago; vice president—J. Emmett Clair, Republic Food Products Co., Chicago; treasurer—W. J. Foell, Foell Packing Company, Chicago (relected); secretary—J. H. Moninger, Chicago (relected).

New Association Members

The following firms have been admitted into membership in the N.C.A. since March 15, 1952:

FOOD CENTER, West Larissa St., P. O. Box 1471, Jacksonville, Tex. *Products*—Beans (lima, dried), peas (blackeye, dried). *Officers*—Fred W. Graves, president; Kathryn N. Graves, vice president; M. W. Gentry, secretary-treasurer.

GRESHAM HERRY GROWERS, P. O. Box 231, Gresham, Ore. *Products*—Berries, fruits. *Officers*—J. J. Fisher, vice president-manager; R. P. Juhnichen, secretary-assistant manager.

THE MANCINI PACKING CO. (of New Britain, Conn.), Zolfo Springs, Fla. *Product*—Peppers. *Officers*—Antonio Mancini, president; Lillian Mancini, secretary-treasurer; Joseph A. Mancini, general manager; Frank J. Mancini, assistant manager.

MED-O-MILK, INC., P. O. Box 271, East Stanwood, Wash. *Products*—whole milk, cream, chocolate drink. *Officers*—Dr. Roy H. Graves, research; C. A. McBride, plant manager; I. A. Rygg, president; Oscar Rygg, secretary; J. R. Simpson, vice president.

V. & J. D. COMPANY, P. O. Box 3948, San Francisco, Calif. *Factory*—Stockton, Calif. *Products*—Beans (lima, dried), carrots, grape juice, health food products, dried peas, rice, spaghetti sauce. *Officers*—A. Donald, presi-

dent; Harold E. Jahn, vice president; F. E. Vokors, secretary; John Higgins, manager.

YAKIMA VALLEY GRAPE GROWERS ASSOCIATION, P. O. Box 88, Grandview, Wash. *Products*—Apple juice, cherry juice, grape juice, grape puree. *Officers*—A. F. Crawford, president; Leon J. Dion, secretary; Charles D. McGuinness, treasurer.

EMPACADORA DE PRODUCTOS TROPICALES, S.A., Edificio Guardiola, Desp. 401, Mexico, D. F. *Factory*—Loma Bonita, Oaxaca, Mexico. *Products*—Grapefruit juice, mango, papaya, pineapple, pineapple juice, chili peppers. *Officers*—Hector Calles, general manager; Enrique Lawton, superintendent.

DEATH

R. A. Burns

R. A. Burns, secretary of the Georgia Canners Association, died March 31 in an Atlanta hospital from complications following two major operations. He was buried in Griffin, April 2.

Mr. Burns had been secretary of the Georgia canning group since 1947 and a resident of Griffin for 11 years. Born in Iowa, after schooling there he made a name for himself as a director of civic pageants. He became secretary-manager of the Griffin Chamber of Commerce in 1941 and soon became prominent in that field. He was a past president of the Georgia State Commercial Secretaries and member of the board of directors of the Southern Association of Commercial Secretaries. On two occasions he had been called to the University of North Carolina to conduct special courses for commercial secretaries.

PUBLICITY

N.C.A. Home Economist on TV

More than 3,000 requests for recipes are reported to have been received by the Mike Roy TV Show, Los Angeles, Calif., following the appearance on the March 20 program of Katherine R. Smith, Director of the N.C.A. Home Economics Division. On the hour and a half program Miss Smith prepared four dishes for the television audience in which canned tuna, shrimp, peaches, citrus juice, and tomatoes were featured. In her script Miss Smith stressed the economy, food value, ease of preparation, and other characteristics of canned foods. More than 27,000 sets were reported to have been tuned in on the program, which also was viewed by 95 Southern California food processors at a special showing at the Lafayette Hotel, Long Beach.

Better Living Magazine

The April issue of *Better Living* magazine carries the eleventh cross-country homemaker article in which the guest-author features canned foods as "good buys."

In her article, "Food Specials Help Me Budget," Mrs. Alice Scholz, former assistant food editor of a newspaper, tells that she stretches her food dollars by keeping posted on the best food buys and by careful meal planning.

She says: "List made out and shopping done, the problem becomes finding different ways to serve economy foods. Canned corn, canned tomatoes, canned fruit juices, and chicken seem to appear most often on my list. I depend on canned tomatoes for flavor, color, and nutritional value. They appear on our table often in soups, stews, sauces, or by themselves. Canned fruit juices are weekly items on my shopping list. Not only are they economical, they are also easy to use."

Her recipes include canned lemon juice, grapefruit juice, orange juice, corn, green beans, and tomatoes.

Successful Farming Magazine

An attractive full-page color photograph of a complete meal, prepared from canned and packaged foods, accompanies the article, "In-a-Pinch Meals from Your Kitchen Shelf," in the April *Successful Farming* magazine.

The author, Elizabeth Page, assistant food editor, says: "It's almost impossible to be warmly hospitable when you're caught with your cupboards bare. The best insurance against such a situation is a kitchen shelf stocked with canned and packaged foods that can be prepared in a jiffy."

Luncheon meat, whole kernel corn, pimientos, apricots, beef stew, asparagus, corned beef hash, cream of mushroom soup, green beans and beets are canned foods featured in the 13 recipes given in the article. The author ends with a list of "handy items to have on your 'emergency' or in-a-pinch-meals shelf" which includes 21 canned foods.

Another article, entitled "Answers To Your Questions About Packaged and Canned Foods," gives the answers to some of the "often-asked" questions about canned and packaged foods.

STATISTICS

1951 Pack of Baby Food

The pack of canned baby food during the calendar year 1951 totaled 119,641,044 dozens, as compared with 130,241,755 dozens packed in 1950, according to a report by the N.C.A. Division of Statistics.

The 1951 annual report is a summary of reports from canners packing baby food. The report may vary slightly from a total of the monthly packs.

In addition to the 119,641,044 dozens reported, a small amount of orange juice for babies was canned in the 202 x 214 tin size.

1951 Pack of Baby Food

(January 1, 1951, through December 31, 1951)

Strained Baby Food

Product	Tin Pack (202x214) (dozens)	Glass Pack (4 1/4 oz.- 5 oz.) (dozens)	Total Tin & Glass Pack (dozens)
Vegetables.....	7,842,726	16,186,072	24,028,798
Fruits.....	12,972,746	21,981,518	34,954,264
Meat products*	12,842,117	12,820,540	25,662,657
Custards and puddings.....	3,446,540	4,868,514	8,315,054
U. S. Total.....	37,104,129	55,856,644	92,960,773

* Includes some strained fish.

Chopped or Junior Foods

Product	Tin Pack (202x214) (211x210) (dozens)	Glass Pack (4 1/4 oz.- 5 oz.) (8 oz.) (dozens)	Total Tin & Glass Pack (dozens)
Vegetables.....	1,600,983	2,788,453	4,389,436
Fruits.....	3,374,871	6,540,076	9,914,947
Meat products.....	4,637,035	6,099,204	10,736,239
Custards and puddings.....	508,821	1,130,828	1,639,649
U. S. Total.....	10,121,710	16,558,561	26,680,271

Total strained and chopped..... 47,225,839 72,415,205 119,641,044

Comparison of Pack by Container

	Strained (dozens)	Chopped (dozens)
1950 Tin.....	41,731,254	10,864,413
1951 Tin.....	37,104,129	10,121,710
1950 Glass.....	59,874,387	17,771,501
1951 Glass.....	55,856,644	16,558,561

Stocks of Bulk Sauerkraut

The following report on bulk sauerkraut in canners' hands, which was compiled by the N.C.A. Division of Statistics, represents kraut cut from the 1951 crop of cabbage and consists of the bulk kraut on hand in vats and in cases of canned kraut converted to barrels, 10 cases to the barrel regardless of size.

April 1 Stock Reports Due

The Division of Statistics urges all canners who have not yet sent in their April 1 stock reports to do so as soon as possible. Some improvement was noted in March and, as a result, reports were issued somewhat earlier. The Division has set April 19 as the date on which it hopes to have all April 1 stock reports in the mail to canners. Canners are reminded that the Bureau of the Census report on wholesale distributors' stocks also will be issued this month, incorporating April 1 stocks in canners' hands.

	Dec. 1, 1951	March 1, 1952
	(in 45-gallon barrels)	
Northeast.....	217,727	111,849
Midwest.....	219,942	129,736
South.....	14,310	11,543
West.....	29,574	78,298
U. S. Total.....	481,553	331,426

Northeast includes Conn., Md., Mass., N. Y., Pa., and Va. Midwest includes Ill., Ind., Iowa, Mich., Minn., Ohio, and Wis. South includes Mo., N. C., Tenn., and Texas. West includes Calif., Colo., Ore., Utah, and Wash.

RMA Citrus Advisory Committee

(Concluded from page 147)

where the annual meeting was held March 24-27.

The committee recommendation for increased research calls for increases in both federal and state programs. More and better research is imperative in production, utilization, and marketing, the committee stated.

A companion recommendation urges that more emphasis be placed on fundamental or basic studies because future progress in applied research depends upon a reservoir of basic information on which the applications may be developed.

Production research problems are the most important at this time, the group agreed, then marketing, and finally utilization and consumer needs and uses. Highlights of committee recommendations include:

Production—First priority for any new funds that may become available is given to studies of diseases and root stocks, with special emphasis on the control of the various tree-decline diseases. Of equal importance is the continuation and expansion of research on insects attacking citrus.

Marketing—In the group of highest priority is the work on consumer purchases and retail store availability; demand and pricing mechanisms; foreign

production, competition, and demand; transportation equipment and services; quality preservation in marketing channels; cost and efficiency studies of specific marketing functions; Extension Service work in marketing; improving crop estimates; and consumer preference studies.

Utilization—Top priority was recommended for work on the improvement and maintenance of quality with the development of new uses for citrus and citrus products as food. Byproduct and residue utilization and waste disposal are given second and third priority.

In the broad field of consumer needs and uses, the work on nutrients in foods is rated most important, with development of institutional recipes given second priority, and food consumption studies third priority.

Members of the Citrus Advisory Committee present at the meeting included L. S. Hamme, Texsun Citrus Exchange, Weslaco, Tex.; and Raymond D. Robinson, Dr. P. Phillips Companies, Orlando, Fla.

Forthcoming Meetings

- April 8—Tidewater Canners Association of Virginia, Annual Meeting, Tides Inn, Irvington
- April 10—Indiana Canners Association, Spring Meeting, Claypool Hotel, Indianapolis
- April 27-30—United States Wholesale Grocers Association, 60th Anniversary Convention and Exposition, Hilton Hotel, Chicago
- May 7-9—Seventh Industrial Waste Conference, Purdue University, Lafayette, Ind.
- June 8-12—Institute of Food Technologists, Grand Rapids, Mich.
- June 9-10—Michigan Canners Association, Spring Meeting, Park Place Hotel, Traverse City
- July 9-10—National Kraut Packers Association, Annual Meeting, Catawba Cliffs Beach Club, near Fort Clinton, Ohio
- October 23-25—Florida Canners Association, Annual Meeting, Casa Blanca Hotel, Miami Beach
- November 3-4—Iowa-Nebraska Canners Association, Hotel Fort Des Moines, Des Moines
- November 6—Illinois Canners Association, Fall Meeting, Bismarck Hotel, Chicago
- November 10-11—Wisconsin Canners Association, 48th Annual Convention, Schroeder Hotel, Milwaukee
- November 20-21—Indiana Canners Association, Annual Convention, French Lick Springs Hotel, French Lick Springs
- November 24-25—Pennsylvania Canners Association, 38th Annual Convention, Penn-Harris Hotel, Harrisburg
- December 1-2—Michigan Canners Association, Fall Meeting, Pantland Hotel, Grand Rapids
- December 2-3—Ohio Canners Association, Annual Convention, The Neil House, Columbus
- December 4-5—New York State Canners and Freezers Association, Inc., 67th Annual Convention, Hotel Statler, Buffalo
- December 4-5—Tri-State Packers Association, 49th Annual Convention, Atlantic City, N. J.
- December 6—Illinois Canners Association, Fall Meeting, Bismarck Hotel, Chicago

SANITATION

Sanitation for the Food Preservation Industries

The experience of scores of food industry sanitarians is incorporated in the chapters of the new manual *Sanitation for the Food Preservation Industries*, prepared by the Association of Food Industry Sanitarians, Inc., in cooperation with the National Cannery Association, issuance of which was announced in the INFORMATION LETTER of February 16, page 106.

Much of the information that has been contained in sanitation courses for plant personnel conducted by N.C.A. and the state canning groups is now available in this text book. The publication has met with an excellent reception. Many firms are obtaining several copies for the guidance of their personnel in various plants.

The 14 chapters of the manual cover such important topics as organization of a sanitation program, inspection techniques, housekeeping, animal and bird pests, sanitary significance of micro-organisms, water supply, construction and maintenance of buildings and equipment, cleaning, chlorination, employee facilities and industrial hygiene, feeding and housing of employees, waste treatment and disposal, and laboratory aids. The book consists of 284 pages including 118 illustrations.

Although the N.C.A. was active in development of the sanitation book, the Association does not handle its distribution. Orders at \$5 a copy should be directed to McGraw-Hill Book Co., Inc., 330 W. 42nd St., New York 36, N. Y.

Invitations for Bids

★ Quartermaster Purchasing Offices—111 East 16th Street, New York 5, N. Y.; 1819 West Pershing Road, Chicago 9, Ill.; Oakland Army Base, Oakland 14, Calif.

Veterans Administration—Procurement Division, Veterans Administration, Wash. 25, D. C.

The Walsh-Healey Public Contracts Act may apply to all operations performed after the date of notice of award if the total value of a contract is \$10,000 or over.

The QMC has invited sealed bids to furnish the following:

FRUIT JAMS—1,681 dozen 1-lb. jars of cherry, grape, peach, and strawberry preserves, f.o.b. destination. Bids due at Chicago under QM-11-009-52-1246 by April 23.

FRUIT JELLIES—3,901 dozen 1-lb. jars of blackberry, strawberry, red raspberry, and grape jellies, f.o.b. destination. Bids due at Chicago under QM-11-009-52-1275 by April 30.

1952 Set-aside Orders

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aside and reserve the full quota by the date on which the pack is 80 percent completed.

Processors who previously filed reports under Sub-Order 1 or 2 concerning their base period pack of commodities produced in 1949, 1950, or 1951 will not be required to file reports for these commodities again. However, canners who have not previously filed reports are required to do so; this will include canners of apple sauce, which is brought under the 1952 set-aside program. The base period for apple sauce, against which the set-aside percentage will be applied, is the same as for apples—June 1, 1950, through May 31, 1951.

PMA will compute each canner's set-aside quantity from base pack information previously reported, or from DFO Form 3 (vegetables) or DFO Form 4 (fruits). The reports from new canners and from apple sauce canners are to be returned to PMA by May 4.

Although the base periods under the 1952 revisions remain the same as previously used, a processor packing any canned vegetable for the first time in 1951 will have a 1951 base for that commodity; and a processor who will pack a fruit or a vegetable for the first time in 1952 will apply the set-aside percentage for the new commodity

against the 1952 production of that commodity.

The 1952 orders do not apply to any processor with respect to any canned fruit for which the applicable quota amounts to less than 1,500 cases basis 24/2½ cans, or with respect to any canned vegetable for which the applicable quota amounts to less than 1,650 cases basis 24/2's.

The 1951 orders had exempted processors whose aggregate set-aside quotas for all fruits amounted to less than 1,500 cases or whose aggregate quotas for all vegetables amounted to less than "one carload."

The 1952 orders contain new provisions relating to "release procedure," in Section 7 of each sub-order. These provisions merely outline the procedure by which canners may request release from set-aside requirements. The procedure is identical with that followed last year:

Canners seeking release from a set-aside order should apply in writing to the Director, Fruit and Vegetable Branch, Production and Marketing Administration, USDA, specifying the quantity of the canned food, together with a description thereof, and the reasons for the requested release. Copies of the application for release should be sent simultaneously to the QMC contracting officer.

Both Sub-Orders also contain provisions permitting petition for relief from hardship.

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